LIMITED RELEASE

BOGLE FAMILY VINEYARDS

2024 RESERVE CHARDONNAY

CLARKSBURG



WINEMAKING NOTES	Selected Chardonnay blocks were whole-cluster pressed, barrel fermented and sur lie aged for 14 months in a curated mix of American and French oak. Monthly bâtonnage enhanced texture and integrated oak with the wine's natural richness.
TASTING NOTES	Our Reserve Chardonnay opens with layered expressions of crisp green apple, ripe pear and baked orchard fruit, evolving into warm tones of nutmeg and clove. Hints of lemon meringue and honey-drizzled graham cracker add a subtle sweetness and lift. On the palate, the wine is rich and viscous, with a creamy texture. Flavors of caramelized apple and spiced pastry unfold across the mid-palate, balanced by lively acidity that keeps the wine fresh and focused. The finish is long and polished, carrying both warmth and brightness.
FOOD PAIRINGS	Versatile and balanced, this Chardonnay pairs with everything from a saffron risotto to roast chicken and vegetables.
AGING	Sur lie aged for 14 months in 65% new American oak and 35% French oak with monthly bâtonnage.
DATE RELEASED	April 2026
APPELLATION	Clarksburg
WINE PH	3.49
ACIDITY	0.53g/100ml
ALCOHOL	14.5%

CALIFORNIA RULES SUSTAINABLE WINEGROWING CERTIFIED GREEN

VEGAN FRIENDLY GLUTEN-FREE

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